

# Strawberry and peach sherbet with the thermomix

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5 min	5 min 0 min	5 min 0 min 5 min	5 min 0 min 5 min 3/10
5 min 0 min 5 min 3/10 4	5 min 0 min 5 min 3/10 4 7	5 min 0 min 5 min 3/10 4 7 15	

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### 5 min 0 min 5 min 3/10 4 7 15

150G of water  
150G of strawberries  
150G of yellow peaches  
80G of sugar

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Put the water and the sugar in the Thermomix bowl and set 3 minutes on 100°C at the speed 3.

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Transfer to a bowl this syrup.

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Remove the stalks and wash the strawberries. Place in the bowl of Thermomix, Add 75g of the syrup (water and sugar) and mix 30 seconds on speed 8. Fill up half in your ice molds with water.

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Put 1h in the freezer.

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Peel peaches, remove pit and put it in the bowl of the Thermomix. Add 75g of the syrup (sugar and water) and set 30 seconds on speed 8.

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Check that the layer of strawberry ice cream is firm and add mixture over the peach.

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Cover and place in the freezer 6H.